



Canadian Boxed Beef Prices

The data used in the Canadian Boxed Beef Report is provided by the Agriculture and Agri-Food Canada (AAFC). It is based on negotiated prices and volume of boxed beef cuts and on average industry cutting yields. Values reflect CDN dollars per pound.

Week ending: Friday, September 22, 2017

Exchange Rate: 1.2340

	Canadian AAA			Canadian AA/A		
	This Week	Last Week	Last Year	This Week	Last Week	Last Year
CHUCK	\$ 2.1434	\$ 2.1128	\$ 2.0658	\$ 2.1434	\$ 2.1128	\$ 2.0658
RIB	\$ 3.6395	\$ 4.3060	\$ 4.0945	\$ 3.3713	\$ 3.4131	\$ 3.7888
LOIN	\$ 2.9520	\$ 3.0025	\$ 3.2077	\$ 2.8062	\$ 2.8646	\$ 3.0273
ROUND	\$ 2.0960	\$ 2.0681	\$ 2.0422	\$ 2.0566	\$ 2.0576	\$ 2.0618
BRISKET	\$ 1.7603	\$ 1.7614	\$ 1.6111	\$ 1.7603	\$ 1.7614	\$ 1.6111
SHORT PLATE	\$ 1.6854	\$ 1.6908	\$ 1.4731	\$ 1.6854	\$ 1.6908	\$ 1.4731
FLANK	\$ 1.1838	\$ 1.1960	\$ 1.0510	\$ 1.1838	\$ 1.1960	\$ 1.0510















	USDA Choice	Canadian AAA			USDA Select	Canadian AA		
	This Week (CDN\$)	This Week	Last Week	Last Year	This Week (CDN\$)	This Week	Last Week	Last Year
Carcass Cutout	\$ 2.3690	\$ 2.3920	\$ 2.4643	\$ 2.4325	\$ 2.3253	\$ 2.3216	\$ 2.3308	\$ 2.3641
Load Count Totals		285.30	288.41	346.51				

AAA Product







	C\$	C\$(Last Wk)	C\$(Last Yr)	US\$	In C\$	Cdn-US Diff\$	Cdn Loads	
Quebec Spec	+++	+++	\$ 2.2731				0.13	
Semi-Boneless	+++	+++	+++	\$ 2.1051		\$ 2.5977	\$ 0.3623	0.16
Short Cut shoulder clod	\$ 2.6477	\$ 2.7103	\$ 2.7105	\$ 2.1437		\$ 2.6453	\$ 0.0024	1.01
Clod Heart	n/a	n/a	+++	\$ 2.7433		\$ 3.3852		
Clod Tender	\$ 4.1615	\$ 4.4841	\$ 3.5652	\$ 3.3959		\$ 4.1905	\$ -0.0290	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9647	\$ 3.7011	\$ 3.9192	\$ 3.1163		\$ 3.8455	\$ 0.1192	1.95
Chuck Roll 0x0	+++	+++	\$ 3.6236					0.01
Oven Ready Rib	+++	+++	+++					0.04
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.6700		\$ 6.9968	\$ 0.0932	0.01
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 8.2225	\$ 5.6700		\$ 6.9968	\$ 0.0932	7.51
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.2133		\$ 7.6672	\$ 0.4228	0.23
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.4705		\$ 7.9846	\$ 0.1054	0.01
Back Ribs	+++	+++	+++	\$ 1.0735		\$ 1.3247	\$ 1.2169	0.01
Short Loin 1x0	\$ 5.7843	\$ 5.9330	\$ 6.4350	\$ 4.3516		\$ 5.3699	\$ 0.4144	0.45
Striploin 0x1 13up	\$ 6.0374	\$ 6.1269	\$ 6.2597	\$ 5.0716		\$ 6.2584	\$ -0.2210	9.76
Striploin 0x1 13dn	\$ 6.0374	\$ 6.1269	\$ 6.2597	\$ 5.0716		\$ 6.2584	\$ -0.2210	0.01

Top Butt 13up	\$ 3.5300	\$ 3.5792	\$ 4.0206	\$ 2.6885		\$ 3.3176	\$ 0.2124	8.45
Top Butt 13dn	\$ 3.5300	\$ 3.5792	\$ 4.0206	\$ 2.6885		\$ 3.3176	\$ 0.2124	0.01
PSMO Tenderloin	\$ 10.9268	\$ 11.0617	\$ 12.0580	\$ 8.9280		\$ 11.0172	\$ -0.0904	3.81
Butt Tenderloin	\$ 10.5721	\$ 10.2638	+++	\$ 8.4401		\$ 10.4151	\$ 0.1570	0.13
Boneless Round	n/a	n/a	+++	\$ 2.1790		\$ 2.6889		
Inside Round 1"	+++	+++	+++	\$ 2.0020		\$ 2.4705	\$ 0.4195	0.01
Inside Round	\$ 2.5902	\$ 2.5778	\$ 2.7135	\$ 2.0283		\$ 2.5029	\$ 0.0873	3.67
Outside Flat	\$ 2.8992	\$ 2.7445	\$ 2.6863	\$ 2.3175		\$ 2.8598	\$ 0.0394	3.63
Eye of round	\$ 3.0455	\$ 2.9412	\$ 2.9998	\$ 2.3937		\$ 2.9538	\$ 0.0917	3.80
Peeled Knuckle	+++	+++	+++	\$ 2.2498		\$ 2.7763	\$ 0.2537	4.40
Gooseneck	+++	+++	+++	\$ 2.0764		\$ 2.5623	\$ -0.1257	0.01
AA Product								
	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Quebec Spec	+++	+++	\$ 2.2731					0.13
Semi-Boneless	+++	+++	+++	\$ 2.1216		\$ 2.6181	\$ 0.3419	0.16
Short Cut shoulder clod	\$ 2.6477	\$ 2.7103	\$ 2.7105	\$ 2.1484		\$ 2.6511	\$ -0.0034	1.01
Clod Heart	n/a	n/a	+++					
Clod Tender	\$ 4.1615	\$ 4.4841	\$ 3.5652	\$ 3.2377		\$ 3.9953	\$ 0.1662	0.13
2 Piece Boneless Chuck	n/a	n/a	n/a					
Chuck Roll	\$ 3.9647	\$ 3.7011	\$ 3.9192	\$ 3.0812		\$ 3.8022	\$ 0.1625	1.95
Chuck Roll 0x0	+++	+++	\$ 3.6236					0.01
Oven Ready Rib	+++	+++	+++					0.01
Bone-in Lipon Ribeye 17 up	+++	+++	+++	\$ 5.1953		\$ 6.4110	\$ 0.0964	4.31
Bone-in Lipon Ribeye 17 dn	+++	+++	\$ 7.1564	\$ 5.1953		\$ 6.4110	\$ -0.0907	6.71
Boneless Lipon Ribeye 14 up	+++	+++	+++	\$ 6.1314		\$ 7.5661	\$ -0.1833	0.86
Boneless Lipon Ribeye 14 dn	+++	+++	+++	\$ 6.0626		\$ 7.4812	\$ -0.0984	0.01
Back Ribs	+++	+++	+++	\$ 1.0735		\$ 1.3247	\$ 1.2169	0.07
Short Loin 1x0	\$ 5.1590	\$ 5.1742	\$ 6.1075	\$ 4.2856		\$ 5.2884	\$ -0.1294	0.79
Striploin 0x1 13up	\$ 5.3030	\$ 5.2158	\$ 5.8943	\$ 4.4448		\$ 5.4849	\$ -0.1819	5.83
Striploin 0x1 13dn	\$ 5.3030	\$ 5.2158	\$ 5.8943	\$ 4.4448		\$ 5.4849	\$ -0.1819	0.01
Top Butt 13up	\$ 3.2827	\$ 3.5397	\$ 3.6789	\$ 2.6104		\$ 3.2212	\$ 0.0615	6.30
Top Butt 13dn	\$ 3.2827	\$ 3.5397	\$ 3.6789	\$ 2.6104		\$ 3.2212	\$ 0.0615	0.01
PSMO Tenderloin	\$ 11.1461	\$ 11.1825	\$ 10.9670	\$ 8.6893		\$ 10.7226	\$ 0.4235	7.29
Butt Tenderloin	\$ 10.6237	\$ 10.7581	+++	\$ 8.0332		\$ 9.9130	\$ 0.7107	0.14
Boneless Round	n/a	n/a	+++	\$ 2.1536		\$ 2.6575		
Inside Round 1"	+++	+++	+++	\$ 2.0220		\$ 2.4951	\$ 0.3949	0.05
Inside Round	\$ 2.5794	\$ 2.6002	\$ 2.7348	\$ 2.0343		\$ 2.5103	\$ 0.0691	26.14
Outside Flat	\$ 2.7670	\$ 2.7453	\$ 2.8993	\$ 2.3031		\$ 2.8420	\$ -0.0750	14.17
Eye of round	\$ 3.0824	\$ 2.9802	\$ 3.0270	\$ 2.4239		\$ 2.9911	\$ 0.0913	5.19
Peeled Knuckle	+++	+++	+++	\$ 2.2955		\$ 2.8326	\$ 0.0674	4.44
Gooseneck	+++	+++	+++	\$ 2.0402		\$ 2.5176	\$ -0.0810	0.01







Thin Meats (AAA/AA)

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Chuck Tender	\$ 2.7907	\$ 2.8709	\$ 2.7433	\$ 2.2512		\$ 2.7780	\$ 0.0127	3.46
Briskets 120	+++	\$ 2.5446	\$ 2.6394	\$ 2.1554		\$ 2.6598	\$ -0.1081	4.67
Bone-in Chuck Shortrib	\$ 4.0051	\$ 4.0001	\$ 4.1108	\$ 3.1963		\$ 3.9442	\$ 0.0609	3.58
Flat Iron	\$ 3.5860	\$ 3.6665	\$ 3.4551					1.11
Blademeat	\$ 3.1587	\$ 3.0953	\$ 2.7125	\$ 2.5605		\$ 3.1597	\$ -0.0010	7.40
Bone-in Shortrib	+++	+++	\$ 7.0202	\$ 4.5425		\$ 5.6054	\$ -1.1954	0.01
Outside Skirt	+++	+++	+++	\$ 5.0065		\$ 6.1780	\$ -0.0002	0.01
Inside Skirt	+++	+++	+++	\$ 3.3793		\$ 4.1701	\$ 0.0832	0.01
Flapmeat	+++	+++	+++	\$ 3.6894		\$ 4.5527	\$ 0.0759	0.77
Ball Tips	+++	+++	+++	\$ 2.0571		\$ 2.5385	\$ -0.0001	0.01
Tri Tips	+++	+++	+++	\$ 3.0780		\$ 3.7983	\$ -1.1816	0.01
Flank Steak	\$ 5.0027	\$ 4.9804	\$ 5.2914	\$ 3.9904		\$ 4.9242	\$ 0.0785	1.33
Pectoral Muscle	\$ 3.1300	\$ 3.0827	\$ 2.8399	\$ 2.6141		\$ 3.2258	\$ -0.0958	3.95
Lointails	+++	+++	+++					0.01

Trim (AAA & AA) (Fed)

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Fresh 50% Lean Trimmings	\$ 0.9370	\$ 0.9961	\$ 0.5224	\$ 0.4449		\$ 0.5490	\$ 0.3880	49.30
Fresh 65% Lean Trimmings	\$ 1.6269	\$ 1.6402	\$ 1.3079	\$ 0.9504		\$ 1.1728	\$ 0.4541	15.72
Fresh 75% Lean Trimmings	+++	+++	\$ 1.8658	\$ 1.8623		\$ 2.2981	\$ -0.2156	0.01
Fresh 81% Lean Trimmings	+++	+++		\$ 1.7500		\$ 2.1595	\$ 0.3295	7.28
Fresh 85% Lean Trimmings	\$ 2.5381	\$ 2.4864	\$ 2.4238	\$ 1.8905		\$ 2.3329	\$ 0.2052	23.03
Shankmeat	\$ 2.5381	\$ 2.4864	\$ 2.4238					0.01

Ground Beef

	<u>C\$</u>	<u>C\$(Last Wk)</u>	<u>C\$(Last Yr)</u>	<u>US\$</u>		<u>In C\$</u>	<u>Cdn-US Diff\$</u>	<u>Cdn Loads</u>
Extra Lean Ground Beef	+++	+++	+++					3.01
Lean Ground Beef	+++	+++	+++					22.38
Medium Ground Beef	+++	+++	+++					3.17
Regular Ground Beef	+++	+++	+++					0.01
Ground Chuck	+++	+++	+++	\$ 1.8209		\$ 2.2470	\$ -0.0001	0.01
Ground Sirloin	+++	+++	+++	\$ 3.0525		\$ 3.7668	\$ -0.0001	0.01

+++ This is suppressed data that is used in the primal and cutout calculation.

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